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14. The method according to claim 13, wherein the ~~flavorful acid citrus fruit juice with a low citric acid content~~ is a ~~flavorful acid citrus fruit juice~~ with an inherently low citric acid content and/or a ~~flavorful acid citrus fruit juice~~ prepared by reducing citric acid content by acid reduction treatment.

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15. The method according to claim 14, wherein the ~~flavorful acid citrus fruit juice with a low citric acid content~~ has a citric acid content of 50 % by weight or less of the natural citric acid content (3 to 8 %).

16. The method according to claim 15, wherein alcohol or an aqueous alcohol solution is added one time or plural times from time to time or on occasion between the initiation of the acetic acid fermentation and the end thereof.

17. The method according to claim 16, which a common flavorful acid citrus fruit juice is, further, added in the acetic acid fermentation.

18. The method according to claim 17, wherein the acetic acid fermentation is carried out by a rapid brewing method.

19. The method according to claim 18, wherein sterilization and filtration are effected by ultrafiltration after the acetic acid fermentation.

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20. A fruit vinegar produced by the method of claim 19, wherein a ~~flavorful acid citrus fruit juice~~ is used as a raw material. --

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